

THE
ROTHSCHILD
HOTEL
&
BISTRO

Evening menu

START

- Liver parfait • chicken liver, port wine, apple jelly, shallot onion, chives, Served with spicy bread • 44 NIS
- Tomatoes Tartar • capers, Tarragon, Shallot onion, Chives, Served on almonds cream with hazelnut, sponge-cake • 45 NIS
- Crispy Eggplant • Tulum cheese cream, Honey, Chives • 44 NIS
- Sea Fish Ceviche • “leche de tigre” of spicy green peppers and sweet potato sorbet • 64 NIS
- Octopus Salad • Seared Octopus, Tomatoes and roasted red onions, Lubia beans confit and mixed leaves • 52 NIS
- Lima bean • Tulum cheese served with a salad of shallot, coriander and Arugula • 52 NIS
- Crispy Croquet • Porcini Mushroom Served with a salad of apple, Walnuts, Red onion, Mint and yogurt • 48 NIS
- Lamb Crepe • Mint and yogurt mousse and green leaves salad • 64 NIS
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MIDDLE

- Root Salad • Endive, fresh roots, roasted Almonds and tarragon-orange • 67 NIS
- Octopus Confit | Parisian gnocchi, Butternut squash cream, Green Peas and brown butter • 94 NIS
- Green Risotto and Shrimps | Green peas and spinach cream, egg yolk • 89 NIS
- Salmon Fillet • Beurre blanc sauce, Scorched broccoli • 87 NIS
- Duck Breast • Potato gratin, Beets and blueberry sauce • 114 NIS
- Picanha • Mashed roots, Glazed Carrots and Shallots • 112 NIS
- Gropper Fillat • Bouillabaisse tortellini, Roasted fennel in pastis and saffron • 148 NIS
- Beef Cheek • Beer Glazed, Mashed potato, Crispy shimuji • 86 NIS
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END

- Nemsis • Baked chocolate mousse cake and caramelized ice cream • 20 NIS
- Peanut butter mousse | little pretzels covered with chocolate and sea salt • 20 NIS
- Affogato • Danesi coffee shot with homemade salted caramel ice cream • 20 NIS
- Foreplay • Anglaise earl grey, Whiskey jello, Chocolate cream, Amarena cherries • 45 NIS
- Green Summer • Pistachio mousse, Raspberry confit, and salty pistachio crumble • 42 NIS
- Baked Cheesecake • On caramel dough • 40 NIS